

HAPPY JACK - TUSCANY MENU

Appetizer

Chef's "Pappa al Pomodoro"

Poached egg stuffed with truffles on parmesan foam

Tuna tartar with rosemary oil and orange zests

Full Mixed Tuscany appetizer:

From the organic farm of Corzano and Paterno: tasting of pecorino cheese, blue cheese of sheep, and ricotta cheese with aromatic jam.

Toasted spelt crouton with chicken liver sauce and herbs from the garden.

Bruschetta with tomato, basil and garlic.

First

Tortelli stuffed with potatoes, beef ragout sauce

Hand made spelt tagliatelle with porcini mushrooms sauce

Florentine gnocchi made with spinach and ricotta cheese, tasty tomato sauce.

Spaghetti with clams from the Tuscan archipelago

Seafood whole Risotto



Main

“Fiorentina” beef steak, baked potatoes and spinach

Rosticciana and sausages bbq, baked potatoes

Crispy garlic chicken, chards and baked cherry tomatoes

Duck breast with orange sauce

Florentine tripe with parmesan cheese and side dish of spinach

Livorno salted cod, tomatoes sauce, mashed potatoes

Dessert

Chocolate cake with almond flour, arabica coffee and Jamaica rum

Tart with organic lemon cream and coconut sugar

Warm chocolate cake with a melting heart on raspberry jelly

Ricotta cheese cake with aunt Stephy’s orange jam

Shortbread sandwich with chantilly foam and red fruits

Coffee with eggnog, hazelnut pastries

Tuscany Dessert

Florentine cake with raspberry foam

Chestnut cake with orange peel and ricotta cheese

Chocolate Tiramisu